

LUNCH



Stand up STAND UP LUNCH

\$53.00 per guest

STAND UP INCLUSIONS

3 salads

1 cold dish

2 hot dishes

Garden salad, balsamic vinaigrette (PB, GF)

Seasonal whole fruit

Botanical water

Maloberti's coffee & T Bar tea

Locally roasted coffee from Far North Queensland, served alongside a curated selection of premium Australian tea

Bistro-style espresso machines deliver a smooth, café-quality experience.

UPGRADES

Upgrade your cold dish option to a selection of sandwiches & rolls for \$4.20 per guest

Add a dessert of your choice \$6.00 per guest

SALADS

Charred eggplant & lentil salad, green olives, pine nut, parsley, with smoked *Mungalli Creek* yoghurt dressing (GF)

Orange glazed carrot, beetroot, wild rice & rocket salad, with walnut, & citrus vinaigrette (PB, GF)

Broccoli, semi dried tomato, red onion, kalamata olive, toasted almond salad, with garlic & oregano vinaigrette (PB, GF)

Kale salad, dates, radish, edamame, macadamia, spiced maple & ginger dressing (PB, GF)

Roasted vegetables salad, red pepper, zucchini, eggplant, onion, parsley, fetta, spring onion, & barley (V)

Fennel & mint salad with orange, rocket, pickled onion & pomegranate (PB, GF)

Wild & brown rice salad, cucumber, dried cranberry, with coriander & mandarin vinaigrette (PB, GF)

Wombok salad, julienne root vegetables, sesame dressing, & crispy noodles (DF)

Candied bacon & bean salad, iceberg lettuce, cherry tomato, cucumber, pecan, shredded cheese, with ranch dressing (GF)

Southern style roasted sweet potato salad, charred corn, with avocado & chimichurri dressing (PB, GF)

Spinach & mushroom salad, capsicum, balsamic, tarragon, & walnut (PB, GF)

Roasted potatoes, green beans salad, pickled red onion, mustard, with fresh herbs & lemon vinaigrette (PB, GF)

Caesar salad with rosemary parmesan croutons

Risoni & sweet potatoes salad, *Mungalli Creek* fetta, spinach, sundried tomato, lemon, parsley, & basil dressing (V)

Tomato, cucumber salad, onion, coriander, with mint *Mungalli Creek* yoghurt (GF)

Brown rice salad, corn, sunflower seeds, cucumber, capsicum, chilli, celery, parsley, with avocado & lime dressing (PB, GF)

Spiced *Tolga* pumpkin & grilled halloumi salad, spinach, chickpea, pomegranate, & hazelnut (GF)

Tomato, grilled zucchini salad, artichokes, lettuce, marinated *Mungalli Creek* fetta, with basil & oregano dressing (GF)

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V VEGETARIAN PB PLANT BASED GF GLUTEN FREE DF DAIRY FREE

Stand up STAND UP LUNCH

COLD DISHES

Roasted lamb salad, pan fried basmati, fennel, spring onion, mint, pomegranate, spinach, & creamy harissa dressing (GF)

Organic soba noodle salad, poached chicken, red cabbage, spring onion, julienne carrot, zucchini, ginger, toasted sesame, & ponzu sauce (DF)

Chermoula chicken salad, chickpeas, cherry tomatoes, rocket, pickled Spanish onion, apricot, lemon *Mungalli Creek* yoghurt & toasted almonds (GF)

Barley salad, chargrilled chicken tenderloin, grapes, almonds & fresh herbs (DF)

Lemon marinated kale salad, roasted falafel salad, avocado, corn & hummus (PB, GF)

Beef fajitas & cos lettuce salad, Spanish onion, toasted corn, black olives, cherry tomato, coriander, jalapeno & yoghurt dressing (GF)

HOT DISHES

Spanish mackerel with burnt orange & rosemary sauce (GF, DF), served with vegetable tagine, and preserved lemon & herbs (PB, GF)

Lemon thyme chicken breast with peperonata relish (GF, DF), served with pearl couscous & spinach (DF)

Grilled barramundi, lemon, butter sauce (GF), served with roasted broccoli, capsicum, zucchini & basil oil (PB, GF)

Middle Eastern chicken, red pepper sauce, served with *Atherton Tablelands* roasted vegetables, balsamic, & garlic (GF, DF)

Beef & potato massaman curry (GF, DF), served with stir-fried vegetables (PB, GF)

Pork belly, cucumber, & peanut salad, served with wok tossed rice noodles with bush chilli & nahm jim dressing (GF, DF)

Jerk chicken, *Mareeba* gold mango salsa (GF, DF), served with coconut rice (PB, GF)

Fried mackerel, smoked lemon aioli (DF), served with skillet sauteed potatoes (PB, GF)

Slow braised chicken, tomatoes, tarragon & mushroom (DF, GF), served with crushed parmesan potatoes (GF)

Crimson snapper fillet, bouillabaisse sauce (GF, DF), saffron, garlic & olive oil dressing with grilled sourdough (DF)

Slow cooked chicken, mushrooms, bell peppers, onions, tomato & herb sauce (GF, DF), served with penne pasta (DF)

Beef & mustard, creamy mushroom (GF), served with herb crushed potatoes (GF, DF)

Sweet potato & spinach dahl (PB, GF), with naan bread

Stand up STAND UP LUNCH

SANDWICHES, WRAPS & ROLLS

Ham, sweet mustard, cheese, sauerkraut & mayonnaise

Classic egg salad, capers, shallots, & chives (V)

Chicken tandoori, roasted apple & tomato salsa, iceberg & curry dressing

Honey baked ham & Gallo Tilsit cheese

Garlic lamb, tomato salsa, cucumber, & mint raita

Spicy tuna, capsicum, lime, & jalapeno dressing

Roasted root vegetables, hummus, & coriander dressing (PB)

Pastrami, red onion jam, lettuce & tomato

Prawn & avocado cocktail

Chicken seeded mustard & mayo

Avocado, rocket & tomato salsa (PB)

Grilled vegetable with pumpkin puree & baby spinach (PB)

Falafel with tomato, cucumber, pickle onion, rocket & spice tomato sauce (PB)

Baked chicken with pesto shredded iceberg, slice tomato & mayonnaise

Grilled mix vegetables with fetta, pesto & baby spinach (V)

Smoked chicken, ceasar with bacon bits, crispy lettuce & hard boil egg

Champagne sliced ham, Swiss cheese, Dijon mustard, & alfalfa

Roast turkey breast with cranberry, brie, fresh wild rocket & Spanish onion

Lean roast beef with seeded mustard mayo, dill pickles, smoked cheese & tomato

DESSERTS

Slow roasted cinnamon pineapple skewer (PB, GF)

Selection of locally sourced dixie cup ice creams (GF)

Vanilla panna cotta & berry compote (GF)

Banoffee pie verrine (V)

Chocolate pudding (V)

Feel Good Bananas (PB, GF)



On the go LUNCH ON THE GO

\$33.00 per guest heading off-site

INCLUDED

Select 1 sandwich

Select 1 salad

Bottle of water

Selection of whole seasonal fruits

SALADS, SANDWICHES AND ROLLS

Please refer to our stand-up lunch selection

ADDITIONAL SWEET OR SNACK ITEM

\$6.00 per item

SWEET

Freshly baked muffin (V)

Carrot & walnut cake (V)

Chocolate brownie (V)

SNACK

Gallo cheese & crackers (V)

Hummus & crudités (PB)

Kettle salted peanuts (PB)

Vege chips (PB, GF)

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Daily Menu

MONDAY

Minimum 100 guests | \$79.50 per guest

MORNING TEA

Banana cake (V)

Crispy beef rolls with relish

AFTERNOON TEA

Selection of chocolate & tropical
lamingtons (V)

Coffee Opera cake (V)

INCLUDED DURING EACH CATERED BREAK

Botanical water

Maloberti's coffee & T Bar tea

Locally roasted coffee from Far North
Queensland, served alongside a curated
selection of premium Australian tea.
Bistro-style espresso machines deliver a
smooth, café-quality experience.

ADDITIONAL CATERED BREAKS OPTIONS

Replace the botanical water with fresh
orange juice to any catered break
\$3.00 per guest

Replace the botanical water with fresh
orange juice & soft drink to any catered
break \$5.50 per guest

LUNCH

Salads

Roasted vegetables salad, red pepper, zucchini, eggplant,
onion, parsley, fetta, spring onion, & barley (V)

Fennel & mint salad with orange, rocket, pickled
onion & pomegranate (PB, GF)

Broccoli, semi dried tomato, red onion, kalamata olive,
toasted almond salad, garlic & oregano vinaigrette
(PB, GF)

Garden salad & balsamic vinaigrette (PB, GF)

Cold Mains

Roasted lamb, pan fried basmati, fennel, spring
onion, mint, pomegranate, spinach, & creamy
harissa dressing (GF)

Hot Mains

Middle Eastern chicken, red pepper sauce, served with
Atherton Tablelands roasted vegetables, balsamic,
& garlic (GF, DF)

Spanish mackerel with burnt orange & rosemary sauce
(GF, DF), served with vegetable tagine, preserved lemon
& herbs (PB, GF)

Selection of whole seasonal fruits

ADD A DESSERT

\$6.00 per guest

Slow roasted cinnamon pineapple skewer
(PB, GF)

Selection of locally sourced
dixie cup ice creams (GF)

Vanilla panna cotta & berry compote (GF)

Banoffee pie verrine (V)

Chocolate pudding (V)

Feel Good Bananas (PB, GF)

V VEGETARIAN PB PLANT BASED GF GLUTEN FREE DF DAIRY FREE

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Daily Menu

TUESDAY

Minimum 100 guests | \$79.50 per guest

MORNING TEA

Coconut cake, pineapple frosting (V)
Tolga pumpkin scone, maple
& pecan butter (V)

AFTERNOON TEA

Sweet tea & lemon cake (V)
Rhode Island style pizza strips (V)

INCLUDED DURING EACH CATERED BREAK

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orange juice to any catered break
\$3.00 per guest

Replace the botanical water with fresh
orange juice & soft drink to any catered
break \$5.50 per guest

LUNCH

Salads

Risoni, sweet potatoes salad, *Mungalli Creek* fetta, spinach,
sundried tomato, lemon, parsley, & basil dressing (V)

Charred eggplant & lentil salad, green olives, pine nut,
parsley, with smoked *Mungalli Creek* yoghurt dressing (GF)

Tomato, cucumber salad, onion, coriander, with mint
Mungalli Creek yoghurt (GF)

Garden salad & balsamic vinaigrette (PB, GF)

Cold Mains

Lemon marinated kale, roasted falafel salad, avocado,
corn & hummus (PB, GF)

Hot Mains

Slow cooked chicken, mushrooms, bell peppers, onions,
tomato & herb sauce, (GF, DF) served with penne pasta (DF)

Beef & mustard, creamy mushroom (GF) served with herb
crushed potatoes (GF, DF)

Selection of whole seasonal fruits

ADD A DESSERT

\$6.00 per guest

Slow roasted cinnamon pineapple skewer
(PB, GF)

Selection of locally sourced
dixie cup ice creams (GF)

Vanilla panna cotta & berry compote (GF)

Banoffee pie verrine (V)

Chocolate pudding (V)

Feel Good Bananas (PB, GF)

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Daily Menu

WEDNESDAY

Minimum 100 guests | \$79.50 per guest

MORNING TEA

Apple crumble slice (V)
Selection of mini quiches (GF)

AFTERNOON TEA

Hummingbird cake (V)
Smashed avocado en croute, dukkha
& lemon oil (V, DF)

INCLUDED DURING EACH CATERED BREAK

Botanical water

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Queensland, served alongside a curated
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orange juice to any catered break
\$3.00 per guest

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orange juice & soft drink to any catered
break \$5.50 per guest

LUNCH

Salads

Candied bacon & bean salad, iceberg lettuce, cherry
tomato, cucumber, pecan, shredded cheese, with ranch
dressing (GF)
Southern style roasted sweet potato salad, charred corn,
with avocado & chimichurri dressing (PB, GF)
Orange glazed carrot, beetroot, wild rice & rocket salad,
walnut, with citrus vinaigrette (PB, GF)
Garden salad & balsamic vinaigrette (PB, GF)

Cold Mains

Chermoula chicken, chickpeas, cherry tomatoes, rocket,
pickled Spanish onion, apricot, lemon *Mungalli Creek*
yoghurt & toasted almonds (GF)

Hot Mains

Jerk chicken, *Mareeba* gold mango salsa (GF, DF), served
with coconut rice (PB, GF)
Fried mackerel, smoked lemon aioli (DF), served with
skillet sauteed potatoes (PB, GF)
Selection of whole seasonal fruits

ADD A DESSERT

\$6.00 per guest

Slow roasted cinnamon pineapple skewer
(PB, GF)
Selection of locally sourced
dixie cup ice creams (GF)
Vanilla panna cotta & berry compote (GF)
Banoffee pie verrine (V)
Chocolate pudding (V)
Feel Good Bananas (PB, GF)

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Daily Menu

THURSDAY

Minimum 100 guests | \$79.50 per guest

MORNING TEA

Chocolate mud cake (V)

Ham & cheese croissants, topped with a mornay sauce & grated cheese

AFTERNOON TEA

Fruit, seed & coconut bliss balls (PB, GF)

Baked tropical cheesecake (V)

LUNCH

Salads

Spinach & mushroom salad, capsicum, balsamic, tarragon, & walnut (PB, GF)

Roasted potatoes, green beans salad, pickled red onion, mustard, with fresh herbs & lemon vinaigrette (PB, GF)

Caesar salad & rosemary parmesan croutons

Garden salad & balsamic vinaigrette (PB, GF)

Cold Mains

Barley salad, chargrilled chicken tenderloin, grapes, almonds & fresh herbs (DF)

Hot Mains

Slow braised chicken, tomatoes, tarragon & mushroom (DF, GF), served with crushed parmesan potatoes (GF)

Crimson snapper fillet, bouillabaisse sauce (GF, DF), saffron, garlic & olive oil dressing with grilled sourdough (DF)

Selection of whole seasonal fruits

ADD A DESSERT

\$6.00 per guest

Slow roasted cinnamon pineapple skewer (PB, GF)

Selection of locally sourced dixie cup ice creams (GF)

Vanilla panna cotta & berry compote (GF)

Banoffee pie verrine (V)

Chocolate pudding (V)

Feel Good Bananas (PB, GF)

INCLUDED DURING EACH CATERED BREAK

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Daily Menu

FRIDAY

Minimum 100 guests | \$79.50 per guest

MORNING TEA

Selection of assorted mini muffins (V)

Chicken & leek pie *Gallo* heritage
cheddar

AFTERNOON TEA

Carrot cake, cream cheese frosting (V)

Pumpkin tartlet (V, GF)

LUNCH

Salads

Wild & brown rice salad, cucumber, dried cranberry,
with coriander & mandarin vinaigrette (PB, GF)

Wombok salad, julienne root vegetables,
& sesame dressing, crispy noodles (DF)

Kale salad, dates, radish, edamame, macadamia,
spiced maple & ginger dressing (PB, GF)

Garden salad & balsamic vinaigrette (PB, GF)

Cold Mains

Organic soba noodle, poached chicken, red cabbage,
spring onion, julienne carrot, zucchini, ginger,
toasted sesame, & ponzu sauce (DF)

Hot Mains

Beef & potato massaman curry (GF, DF), served with
stir-fried vegetables (PB, GF)

Pork belly, cucumber, peanut salad, served with wok tossed
rice noodles with bush chilli & nahm jim dressing (GF, DF)

Selection of whole seasonal fruits

ADD A DESSERT

\$6.00 per guest

Slow roasted cinnamon pineapple skewer
(PB, GF)

Selection of locally sourced
dixie cup ice creams (GF)

Vanilla panna cotta & berry compote (GF)

Banoffee pie verrine (V)

Chocolate pudding (V)

Feel Good Bananas (PB, GF)

INCLUDED DURING EACH CATERED BREAK

Botanical water

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Daily Menu

SATURDAY

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MORNING TEA

Portuguese tartlet (V)

Cheesymite scrolls (V)

AFTERNOON TEA

Passionfruit, kaffir lime meringue tartlet
(V, GF)

Spinach & fetta triangles (V)

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Replace the botanical water with fresh orange juice & soft drink to any catered break \$5.50 per guest

LUNCH

Salads

Brown rice salad, corn, sunflower seeds, cucumber, capsicum, chilli, celery, parsley, avocado & lime dressing
(PB, GF)

Spiced *Tolga* pumpkin & grilled halloumi salad, spinach, chickpea, pomegranate, & hazelnut (GF)

Tomato, grilled zucchini salad, artichokes, lettuce, marinated *Mungalli Creek* fetta, with basil & oregano dressing (GF)

Garden salad & balsamic vinaigrette (PB, GF)

Cold Mains

Beef fajitas & cos lettuce salad, spanish onion, toasted corn, black olives, cherry tomato, coriander, jalapeno & yoghurt dressing (GF)

Hot Mains

Lemon thyme chicken breast with peperonata relish (GF, DF), served with pearl couscous & spinach (DF)

Grilled barramundi, lemon, butter sauce (GF), served with roasted broccoli, capsicum, zucchini & basil oil (PB, GF)

Selection of whole seasonal fruits

ADD A DESSERT

\$6.00 per guest

Slow roasted cinnamon pineapple skewer
(PB, GF)

Selection of locally sourced dixie cup ice creams (GF)

Vanilla panna cotta & berry compote (GF)

Banoffee pie verrine (V)

Chocolate pudding (V)

Feel Good Bananas (PB, GF)

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The Cairns Convention Centre proudly serves Australian seafood, prioritising and supporting local fisheries.

Although every possible precaution has been taken to ensure these menu items are allergen free, certain items may still contain traces of allergic ingredients as they are prepared in facilities that also process milk products, egg products, products containing gluten, fish, crustacean, soybean, lupin, sesame seeds & nut products.



cairnsconvention.com.au